

# Standardized Recipe Form

Recipe Name Chicken and Biscuits Category Entrée Recipe # \_\_\_\_\_

(i.e., entrée, breads)

Process: 2 (1= No cook; 2= Cook and same day serve; 3= Cook, cool, reheat, serve; 4= SOP controlled)

Ingredients * Indicates a commodity item (Local) Indicates a local item	Servings		<b>Directions:</b> Include <i>step-by-step instructions</i> , the <i>critical control points (CCP)</i> (specific points at which a hazard can be reduced, eliminated or prevented) and <i>critical limit</i> (time and/or temperature that must be achieved to control a hazard).
	50	100	
<b>Topping:</b> Frozen carrots, chopped* Broccoli, chopped Frozen chicken, cooked, chopped* Condensed cream of mushroom soup Milk (Local) Cheddar cheese, shredded Salt Whole wheat flour (Local)	1 lb + 2/3 oz 1 lb + 2 3/4 oz 1 lb + 4 7/8 oz 2 lb + 12 7/8 oz 1 qt + 1 1/2 cups 1 lb + 2/3 oz 1 Tbsp + 1 1/8 tsp 3/4 cup + 1/2 Tbsp	2 lbs + 1 1/3 oz 2 lbs + 5 1/2 oz 2 lbs + 9 2/3 oz 5 lbs + 10 oz 2 qt + 3 cup 2 lbs + 1 1/3 oz 2 Tbsp + 2 3/8 tsp 1 1/2 c + 1 Tbsp	<b>CHICKEN VEGETABLE TOPPING:</b> Preheat oven to 425°F. In large bowl, mix together carrots, broccoli, chicken, soup, milk, cheese, flour, and salt. Spoon mixture into a 9x13 pan. Bake in preheated oven for 30 minutes until thickened and bubbly. Serve over biscuits.  <b>BISCUITS:</b> Preheat oven 450°F. In large bowl, sift together flour, baking powder and salt. Cut in shortening with fork or pastry blender until resembles coarse crumbs. Pour milk into flour mixture while stirring with fork. Mix in milk until dough is soft and moist and pulls away from side of bowl. Turn dough out onto a lightly floured surface & knead until no longer sticky. Roll dough 1/2" thick and cut with a floured biscuit cutter. Press unused dough together and reroll and repeat. Place biscuits on ungreased baking sheet. Bake for 8-10 minutes or until golden brown.
<b>Biscuits:</b> Whole wheat flour (Local) Baking powder Salt Shortening* Milk	2 qt + 1/4 cup 1/4 cup + 1/2 tsp 2 1/8 tsp 2 cups + 1 Tbsp 3 1/8 cup	1 gal + 3/4 cup 1/2 cup + 1 tsp 1 Tbsp + 1 1/8 tsp 1 qt + 1/8 cup 1 qt + 2 1/4 cup	

Serving Size 1/2 cup

Pan Size 9 x 13 baking sheet

**Oven Temperature & Baking Time:**

Temperature \_\_\_\_\_ Minutes \_\_\_\_\_

Yield \_\_\_\_\_ Number of Pans \_\_\_\_\_

Conventional \_\_\_\_\_

Convection \_\_\_\_\_

**Meal Pattern (Based on Serving Size):** \_\_\_\_\_

1/2 Meat/Meat Alternative

1/2 Fruit/Vegetable

1 Grains/Breads

If available, **Nutrition Analysis:** **Serving Size:** \_\_\_\_\_

238 Calories 3.76 Saturated Fat (g) 6.3 Vitamin C (mg)

10.88 Protein (g) 678 Sodium (mg) 1568 Vitamin A (IU)

12.9 Total Fat (g) 3.30 Fiber (g) 179 Calcium (mg)

48.86 % Calories from Total Fat 1.58 Iron (mg)

This recipe provided by Suzie Bedwell, Great Falls Public Schools, Great Falls, Montana.